

at manufacturers showed the willy reminded the people that through home patron-forms industries a better and remmunity can be builded. displays attracted attention he of goods made in Ogden, sich as are constantly being in the Model Kitchen and r show just how these food as he used. There are some edges among those written age this week, contributions the products of local fac-other plants when they are ad of imported goods.

Recipe Contest

194: Kitchen and Pantry re-ciss continues each week in the summer, with three ds given each week for the able recipes. These prizes first award, \$3 for secof I for third. Products that see on the Model Kitchen and pure must be used in these Suggestions as to how kittioment shown on the page the handled or used will also stored in the rucipe contest. or recipes or household sugthe contestant must only use the of the paper. Every word the written in full, not abbrein the writing must be ensthic Otherwise, the entry Exconsidered. Recipes must bused to the Recipe Departfamen to the Recipe Departer mailed to The Standardoffice in a sealed envelope.

The Prize Winner

winners for this week are P Robbins, 560 Twenty-third the has been awarded the 2s of \$5. Miss Doris Dean of Beatrice P. Campbell, North Like prize, \$2. The three fredpes submitted by these maters are printed on this posiding an interesting com-of dishes principally intended

from the spoon but which will spread slightly and form a smooth cookle. The dough should not be so soft.

to the dry ingredients and one Economy egg to the liquid and mix as Heating company sink nice and white usual, adding cinnamon to taste. Holl or pat into a Richardson-Hunt cake or pat into a Richardson-Hunt cake pan. Dot tops with Economy butter and beet sugar and cinnamon. Bake in hot electric oven. Very nice to be baked night before while using electric oven. Wery nice to be baked night before while using electric oven. Wery nice to be baked night before while using electric oven. Wery nice to be on hand, add to your lemonade and other drinks in summer.

MRS. F. P. ROBBINS.

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slightly and form a smooth cookie. The dough should not be so soft, however, that the cookies lose their shapes and spread over the pan. Drop by spoonfuls onto a greased baking pan, purchased at Richardson-Hunt and bake in a moderately hot electric oven 15 minutes.

The above recipe can be variegated by yadding spices, nuts and raisins, all of which can be bought at Piggly Wiggly, also shreaded cotoanut or chopped dates.

Quick Coffee Cake—To your favorite baking powder biscuit recipe add some raisins, a tablespoon beet sugar to the dry ingredients and one Econ-

To

Power & Light company until light brown. Serve at once.

Spaghetti—One box spaghetti from Piggly Wiggly. I can Pierce's tomatoes. Is pound Economy cheese, I silices of Mountain Brand bacon out in cubes, Capell salt, I medium sized Utah onlon. Cook spaghetti in salted artesian well water until done, Blanch. This is done by putting in colander from Richardson-Hunt company and pouring cold water over, allowing it to drain. Strain tomatees. Boll with pinch of salt and goodly sprinkling of pepper. Fry out bacon and put into boiling tomatoes. Cut onlon in small frying pan. Remove bacon and put into boiling tomatoes. Cut onlon in small pieces and fry in bacon drippings. Add to the tomatoes. Grate cheese on grater taken from small frack on door of Hooking tomato for literature.

MISS DORIS DEAN, 955 Twentieth St.

Third Prize

streed sugar and decided sugar and cinnamon. Hake in hot electric oven. Very nice to be baked night before while using electric stove (or baking dinner dishes, thereby utilizing your heat.

Dream Sandwiches—Cut American-Maid bread into very thin silces and make sandwiches of cream cheese (Piggly Wiggly), season with salt and pepper and put some Economy butter in trying pan and brown both sides of bread, the cheese melting in the sandwiches thereby. Its very nice for night lunches or afternoon tea.

Favorite Fruit or Vegetable Salad Dressing—One cup cleder vinegar. 2st cup beet sugar, 1 teaspoon Utah salt, 1 teaspoon ground mustard, 3 Economy eggs. 3 tablespoons Sperry's common eggs, 5 tablespoons Sperry's pirited. Sowe flour, 1 standons, and bake its or 20 minutes in bank has never been greased. Brill, teaspoon ground mustard, 3 Economy eggs, 5 tablespoons Sperry's pirited. Sowe flour, 1 standons, and bake its or 20 minutes in bank has never been greased. Brill, the same of the same than the sandwich was the same than the same to be sugar, in the sandwich street of the same times and bake its or 20 minutes in bank has never been greased. Bellod Fressing—Two cups Amalganated beet frown sugar, 1 teaspoon found mustard, 3 Economy eggs, beaten stiff. Bake to prove the same times and sugar, mix dry ingredients with a stread. Pour slowy onto 2 stiffly and boil till creamy. Put away in jar. Will keep a long time if kept cool. When using for truit salad add Unitah whipped cream and when using for vegetables either add olive oil and vinegar or thin with Sego cannot mink.

Carumb Carumb Cake—One cup Analganated beet frown sugar, 14 cup Sporty Direct Stow flour. I Economy eggs, and the believe the same time become used to be for hand, add to boiling electron the provided between the same theorem the provided between the same time from piggly Wiggly, 1 treaspoonful table to the same to the cup and the cumb. Take out about haid of this for top of cake. Add remaints in the same time town to instruct the provided between the

June Dinnerware

and vinegar or thin with Sego canned milk.

Caramel Syrup—Take 1 cup beet sugar, brown almost black in a Richardson-Hunt skillet, when about black add a cup of boiling water, put away in jar to keep. To be used for making brown gravy caramel pie, caramel stream. Add sugar and stir until dissolved. Take from icing and flavoring ice cream, in fact anywhere where you deed a flavoring.

Caramel Ple—One cup Uintah milk 1 company and cool. Add remainder of cream, beat slightly with Dover egg beater from Richardson-Hunt company, and vanilla. Freeze in Miss DORIS DEAN.

The oven One scant cup brown sugar at tablespoonsful sugar, 4 tablespoonsful sugar, 2 tablespoonsful sugar, 3 tablespoonsful sugar, 4 tablespoonsful sugar, 2 tablespoonsful sugar, 2 tablespoonsful sugar, 3 tablespoonsful sugar, 4 tablespoonsful sugar, 4 tablespoonsful sugar, 4 tablespoonsful sugar, 1 by Elchardson Hunt company to the needs for dinnerware. This company's store has a very large stock of the various grades of china, from the lowest in price to the very finest. A visit to the dinnerware department at

One of the most interesting dis-plays of the 'Made-in-Ogden Week'

plays of the "Made-in-Ogden Week" has been that or the Amalgamated Sugar company in the Nye window, showing some of the commercial uses of sugar. There are very few people, comparatively, who realized that Amalgamated granulated sugar is used in making pulverized sugar in Ogden. Pierce's pork and beans. Pierce's tomate catsup, Mountain Brand ham and bachn. Craig's Repeater Jams, Van Alen's peas, Ogden Baking company products, Scoweroft's Bille Pine extracts and Banner and put into boiling tomatoes. Cut and 2 teaspoons sugar (a little more to cream are among the toward of cheese on grater taken from small calt. 12 teaspoon pepper, I bay leaf cake on door of Hoosier cabinet from Boyle's and add to tomatoes. Put In spaghetti and cook until thick as despected and cook until thick as despected. Serve very hot.

Serve very hot.

Sauce Strain I can be capped and the form of the served and the

reasons that Ogden housewives who washday. These are just some of the reasons that Ogden housewises who are considering any improvement in their home should consult with the electric dealers who are showing itsustrations of their goods in the Model Kitchen and Pantry page. Each of the companies has an excellent line—The Utah Power & IAght company. The Lighthouse and the Ogden Electric Supply company. To the house-wife who desires comfort this summer, an early visit to one of the electric stores is suggested as a means of bringing about 1the necessary changes.

He delicious food but also the actual food value that should be considered food value that should be considered. Serving of ice cream is one way of solving that troublesome problem arising from "lack of appetite for the electric company. The house is a support of the company of the

A Hurried Lunch

Frequently in the summer months it is desirable to have a funch or oth-er meal quirkly prepared. There is one line of Ogden products that aids materially in solving the problem as saving, time saving too, and Armstrong's Linossential to the model kitantry.

Uses of Sugar

he most interesting dissection of the Armsigamated pany in the Nye window, me of the commercial uses the saving the commercial uses the saving the saving the saving the problem as a quickly prepared meal—Pierce's port and beans. Pierce's carsup, Pierce's tomatoes and other products are all ready for the table. If there is an expected company, if the mother desires to eliminate cooking for a meal, if there is a hurry to go on some outling—a few cans of Pierce's products can be opened and the meal is ready—

the commercial uses. Their use is another method of labor saving time saving and money savthat ing too.

On That Fishing Trip

When an individual or a family is preparing for a fishing trip or a camping trip. The provender that is being secured for the various camp-life meals is of utmost importance. Good, sweet, pure milk is one of the essentials. There is just one way to assure this food and that is by taking evaporated milk, put up in cans. Sego milk, a Utah product of a Utah company is the food that should be packed for the outing trip. Coffse Comfort in Summer
The household that has an electric lighen and has electrical mountained by the control of the without milk doesn't taste any bet hen and has electrical equipment tion to the camp or trip supply.

